

# Brunch Allergy Menu

GLUTEN FREE  
DAIRY FREE

GF

DF

VEGETARIAN  
VEGAN  
NUT FREE

VG

V

NF

MUST BE MODIFIED

GF

DF

NF

VG

V

NF

## START

OLIVIERSPREAD

GF NF VG

AJVAR

GF DF NF VG V

WHITE BEAN HUMMUS

GF DF NF VG V

BEET TZATSIKI

GF NF VG

## PIES

CHEESE PIE

NF VG

MEAT PIE

NF

## FLATBREADS

SUJUK FLATBREAD

NF

MUSHROOM FLATBREAD

DF NF VG V

## SOUPS & SALADS

VEAL SOUP

DF NF

BALKAN SALAD

GF DF NF VG V

TOMATO SOUP

GF DF NF VG V

VITAMIN SALAD

GF DF NF VG V

CRISPY CHEESE

NF VG

MINI BURGER

NF

FRIED CHICKEN

BALKANO

NF

## SIDES

MUSHROOM PILAV

GF DF NF VG V

SCRAMBLED EGGS

GF DF NF VG

POTATO HASH

DF VG V

CREAMY GRITS

GF NF VG

MAC & CHEESE

NF VG

## PROTEINS

APPLEWOOD SMOKED BACON

GF DF

CEVAPI 'BALKAN KEBAB'

GF DF NF

GRILLED HANGER STEAK \*

GF DF NF

SMOKED SAUSAGE

GF DF NF

SHRIMP & GRITS

GF NF

## EGGS

PULLED PORK BENEDICT \*

NF

SALMON BENEDICT \*

NF

MEDITERRANEAN OMELETTE

DF NF VG

SHAKSHUKA \*

GF DF NF VG

## SWEETS

BALKAN MINI DONUTS

DF NF VG V

STRAWBERRY WAFFLE

VG NF

FRUIT GRANOLA

GF NF VG

CARAMEL APPLE WAFFLE

VG NF

S'MORES WAFFLE

VG NF

## Brunch Drinks

### CLASSIC DRINKS \$0.99

TRADITIONAL MIMOSA

Ambar sparkling wine / orange juice

GUAVA MIMOSA

Ambar sparkling wine/guava purée

MIX BERRY MIMOSA

Ambar sparkling wine/berry purée

### COCKTAILS \$2.99

MANGO LEMONADE

vodka/ mango puree/ house sour mb

ANGEL & DEVIL

gin / grapefruit juice / honey syrup

BLOODY MARY

vodka / tomato / lemon juice horseradish / Worcestershire sauce

SANGRIA

ambar red / bourbon / lemon / cinnamon syrup

KIWI SMASH

basil infused gin / kiwi puree / lemon juice / honey syrup

### NON-ALCOHOLIC BEVERAGE \$2.99

MANGO MULE

blending mango puree, lime juice, ginger beer, and a hint of honey syrup, garnished with fresh mint for a delightful twist

CARROT GINGER SPRITZ

tantalising mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer

GRAPEFRUIT GARDEN FIZZ

harmonious blend of grapefruit cordial, tonic water, lime and cucumber juices, topped with basil leaves

\*As a way to offset rising costs associated with the restaurant, we have added a 3% surcharge to all checks. This is not to replace employee tip. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

\*Parties of six or more have a 20% service charge added to the check. \*Parties of ten or more, with a signed contract, have a 22% service charge added to the check.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. \*Caution, olives may contain pits.